

# DOMAINE MONDANGE SPARGOLATO BLANC

## 2019

**Country**

France

**Region**

Corsica

**Varietal**

Vermentinu

**Winemaker**

Laura & Andria Mondange

**Alcohol Content**

13%

**Total Sulfur**

No data

**Residual Sugar**

No data

**Acidity**

No data

### HISTORY

Situated on the oriental coast at Saint-Antoine, in the commune of Ghisonaccia, Corsica. In 2017, siblings Laura and Andria left their respective careers to create Domaine Mondange. Working the first two years out of the basement in family home, in 2019, expanded to a newly built contemporary facility.

With a new building came new opportunity to experiment with an array of aging vessels -including wooden vats, concrete tulips, stainless steel, sandstone jars and traditional French oak barrels- to best express their culture and heritage with native varieties including Vermentinu, Sciaccarellu, Niellucciu, Vermentinu, Biancu Gentile, Genovese, Rimenesi, Minustellu, Carcaghjolu neru. The winery is currently under organic conversion.

### VINIFICATION and MATURATION

Hand-harvested and de-stemmed and sent to direct press. Wine is fermented and aged in a mix of both sandstone jar and neutral French oak for 18 months on fine lees.

### VINEYARD



Situated on a plateau between 100 and 150m of altitude, vines are 20 years old in Cordon de Royat, at the foot of the mountains and 10km from the sea. The subsoil of clay with both colluvial and alluvial top soils. Spargolato is all single parcel.

### TASTING NOTES



Acacia and white blossom on the nose. Pear and white peach on the palate with integrated oak and faint herbaceous notes and malolactic texture. Medium-bodied.

### FOOD PAIRING



Fennel and pork sausage pasta, roasted chicken, grilled salmon, seafood risotto, roasted summer and early fall squash.